

## DETAILS OF INSPECTION VIOLATIONS

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	POTABLE WATER	08	0	No
HOSES WERE NOT CAPPED OR COUPLED IN THE BUNKER STATION HOSE STORAGE LOCKERS. THIS WAS CORRECTED DURING THE INSPECTION.				
2	POTABLE WATER	08	0	No
POTABLE WATER LINES WERE NOT STRIPED BLUE IN THE FOLLOWING LOCATIONS: PHOTO LABORATORY; MOORING DECK AFT HOSE CONNECTION POINT; FAN ROOM 5-4 HOT WATER LINE.				
<ul style="list-style-type: none"> <li>THE ABOVE MENTIONED POTABLE WATER PIPES HAVE BEEN PAINTED BLUE. CORRECTED.</li> </ul>				
3	POTABLE WATER	06	0	No
THE FAR POINT ANALYZER CHART RECORDER RECORDS DID NOT INDICATE THAT THE UNIT WAS CALIBRATED ON 11/21 AND 11/22/03.				
<ul style="list-style-type: none"> <li>CORRECTED. RECORDER ARE BEING CALIBRATED ON A DAILY BASIS. THIS IS NOTED ON THE CHARTS.</li> </ul>				
4	POTABLE WATER	07	0	Yes
THE POTABLE WATER TANKS WERE INSPECTED, MAINTAINED, CLEANED, AND DISINFECTED EVERY 6 MONTHS. THE PROCEDURE FOR DISINFECTION WAS NOT IN ACCORDANCE WITH THE GUIDELINES WHICH REQUIRE 50 PPM FOR 4 HOURS. THE VESSEL WAS SPRAYING ON 50 PPM AND CLOSING THE TANK. THE TANKS WERE LEFT UNFILLED FOR 4 HOURS. THIS METHOD DOES NOT ENSURE THAT THE DISINFECTANT REMAINS ON THE SURFACES FOR THE REQUIRED 4 HOURS. THIS WAS NOTED DURING THE LAST INSPECTION HOWEVER THE FREQUENCY THEN WAS ONCE PER YEAR.				
<ul style="list-style-type: none"> <li>NEW PROCEDURES HAVE BEEN RECOMMENDED FOR ADDITION TO EXISTING COMPANY POTABLE WATER TANK CLEANING PROCEDURES AS FOLLOWS: "ONCE THE ENTIRE TANK HAS BEEN SPRAYED WITH THE 50 PPM CHLORINE SOLUTION, THE TANK SHALL BE CLOSED FOR A PERIOD OF 4 HOURS. AFTER THE 4 HOUR PERIOD HAS EXPIRED, THE TANK IS TO BE REOPENED (BUT NOT ENTERED) AND ALL SURFACES OF THE TANK INSPECTED FROM THE MANHOLE OPENING USING A POWERFUL FLASHLIGHT TO ENSURE THAT ALL SURFACES ARE STILL WET. IF SOME SURFACES HAVE DRIED, THE TANK MUST BE RE-SPRAYED WITH A 50 PPM CHLORINE SOLUTION AND THE ABOVE 4 HOUR PROCEDURE AND CHECK REPEATED."</li> </ul>				
5	POTABLE WATER	08	0	No
THE TESTING FREQUENCY DURING BUNKERING WAS SLIGHTLY MORE THEN 1 HOUR APART FOR A FEW DAYS SINCE THE LAST INSPECTION.				
<ul style="list-style-type: none"> <li>CORRECTED. TESTING IS BEING CARRIED OUT AT A FREQUENCY OF EVERY HOUR WHILE BUNKERING.</li> </ul>				
6	WHIRLPOOL SPA	10	0	No
ON 04/25/04 A GAP WAS NOTED IN THE HALOGEN RESIDUAL TESTING RECORDS FOR WHIRLPOOL SPA 01. BETWEEN 3 A.M. AND 10 A.M. NO TESTS WERE TAKEN AND THERE WAS NO INDICATION THAT THE WHIRLPOOL SPA WAS CLOSED.				
<ul style="list-style-type: none"> <li>2 SPAS WERE CLOSED UNTIL NOON THAT DAY. TESTING RECORDS NOW INDICATE WHEN SPAS ARE CLOSED.</li> </ul>				
7	SWIMMING POOLS	10	0	No
THE SHEPHERD'S HOOKS WERE NOT IN A PROMINENT LOCATION AT THE POOLS. A LENGTH OF ROPE WAS NOT ATTACHED TO THE FLOATATION DEVICE FOR POOLS 2 & 3.				
<ul style="list-style-type: none"> <li>CORRECTED.</li> </ul>				
8	SWIMMING POOL	09	3	Yes
THE FREE CHLORINE RESIDUAL IN SWIMMING POOL 2 WAS TESTED AT 0.78. THE POOL WAS PUT OUT OF SERVICE. THIS WAS CORRECTED DURING THE INSPECTION.				
9	JOHNNY ROCKETS GALLEY	31	0	Yes
PAIN MEDICATION WAS STORED IN A CABINET WITH FOOD AND SINGLE SERVICE ARTICLES UNDER THE PIZZA OVEN.				
<ul style="list-style-type: none"> <li>PAIN MEDICATION WAS REMOVED AND EMPLOYEES WERE INSTRUCTED ON PROPER STORAGE.</li> </ul>				
10	JOHNNY ROCKETS GALLEY	38	0	No
MISCELLANEOUS ARTICLES SUCH AS RECORDS AND TAPE WERE STORED INTERMINGLED WITH FOOD AND SINGLE SERVICE ARTICLES UNDER THE PIZZA OVEN.				
<ul style="list-style-type: none"> <li>CORRECTED AND EMPLOYEES INSTRUCTED ON PROPER STORAGE.</li> </ul>				
11	JOHNNY ROCKETS GALLEY	18	0	Yes
RAW CHICKEN WAS STORED OVER RAW BACON IN THE UNDERCOUNTER REFRIGERATION UNIT UNDER THE KNIFE LOCKER. THIS WAS CORRECTED DURING THE INSPECTION.				
<ul style="list-style-type: none"> <li>ALL GALLEY COOKS ATTENDED USPH TRAINING ONBOARD 05/14/04.</li> </ul>				

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DESCRIPTION				
12	JOHHNY ROCKETS SERVICE COUNTER	34	0	No
THE DECK DRAIN IN THE TECHNICAL COMPARTMENT AT THE AFT END OF THE COUNTER WAS CLOGGED.				
<ul style="list-style-type: none"> <li>CORRECTED.</li> </ul>				
13	WINDJAMMER WAREWASH UNIT	37	0	No
A HEAVY ACCUMULATION OF CONDENSATE WAS NOTED ON THE DECKHEAD AT THE SOILED END OF THE DISHWASH UNIT.				
<ul style="list-style-type: none"> <li>MACHINE IS BEING REPAIRED DURING DRY DOCK.</li> </ul>				
14	WINDJAMMER HOT SERVICE LINE	36	0	No
SEVERAL LIGHT BULBS WERE NOT SHIELDED OR SHATTER-RESISTANT OVER THE HOT SERVICE LINE.				
<ul style="list-style-type: none"> <li>CORRECTED.</li> </ul>				
15	WINDJAMMER BUFFET	28	0	No
THE PLASTIC GLASSES WERE PUT OUT FOR USE AT THE BEVERAGE STATIONS WHILE STILL WET.				
<ul style="list-style-type: none"> <li>PROPER AIR DRYING PROCEDURES HAVE BEEN EXPLAINED TO EMPLOYEES.</li> </ul>				
16	WINDJAMMER GALLEY	25	0	No
WET WIPING CLOTHS WERE NOT KEPT IN A SANITIZING SOLUTION BETWEEN USES. THIS WAS CORRECTED DURING THE INSPECTION.				
<ul style="list-style-type: none"> <li>CORRECTED AND EMPLOYEES TRAINED ON PROPER PROCEDURE.</li> </ul>				
17	WINDJAMMER BUFFET	19	0	No
A SMALL PAPER CUP WAS NOTED IN THE PEPPER CONTAINER IN THE STARBOARD BEVERAGE STATION CABINET. THIS WAS CORRECTED DURING THE INSPECTION.				
<ul style="list-style-type: none"> <li>CORRECTED AND EMPLOYEES TRAINED ON PROPER PROCEDURE.</li> </ul>				
18	WINDJAMMER BUFFET	16	0	Yes
THE TIME AS A CONTROL PLAN INDICATED THAT THE UNDERCOUNTER HOT CABINETS WERE ON TEMPERATURE CONTROL WHILE THE STAFF INDICATED THAT THE FOODS IN THESE CABINETS WERE UNDER TIME CONTROL.				
<ul style="list-style-type: none"> <li>WRITTEN HACCP PROCEDURES WERE CHANGED TO INDICATE FOOD IN THE UNDERCOUNTER IS UNDER TIME CONTROL.</li> </ul>				
19	GARBAGE ROOM	30	0	No
A WASTE RECEPTACLE AND "WASH HANDS OFTEN" SIGN WERE NOT LOCATED AT THE HANDWASH STATION. THIS WAS CORRECTED DURING THE INSPECTION.				
<ul style="list-style-type: none"> <li>CORRECTED.</li> </ul>				
20	PROMENADE CAFÉ	26	0	Yes
THE PREVIOUSLY CLEANED BAR BLENDER WAS SOILED WITH ENCRUSTED FOOD DEBRIS.				
<ul style="list-style-type: none"> <li>CORRECTED DURING INSPECTION AND EMPLOYEE INSTRUCTED ON PROPER PROCEDURES.</li> </ul>				
21	MAIN GALLEY DECK 5	26	0	Yes
THE PREVIOUSLY CLEANED FRYER COILS WERE SOILED WITH CARBONIZED FOOD DEBRIS.				
<ul style="list-style-type: none"> <li>CORRECTED. ALL GALLEY ATTENDED USPH TRAINING ONBOARD 05/14/04.</li> </ul>				
22	BAKERY DECK 4	26	0	Yes
THE PREVIOUSLY CLEANED FLOOR MIXER COLLAR WAS SOILED.				
<ul style="list-style-type: none"> <li>CORRECTED. ALL GALLEY COOKS ATTENDED USPH TRAINING ONBOARD 05/14/04.</li> </ul>				
23	BAKERY DECK 4	28	2	No
THE PREVIOUSLY CLEANED DOUGH ROLLER BELT WAS NOT AIR DRIED AND MOISTURE WAS NOTED BENEATH THE BELT.				
<ul style="list-style-type: none"> <li>CORRECTED. ALL GALLEY COOKS ATTENDED USPH TRAINING ONBOARD 05/14/04.</li> </ul>				

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24	<b>COLD PANTRY DECK 4</b>	26	0	Yes
TWO PREVIOUSLY CLEANED KNIVES WERE NOTED SOILED INSIDE THE KNIFE STORAGE LOCKER.				
<ul style="list-style-type: none"> <li>CORRECTED. ALL GALLEY COOKS ATTENDED USPH TRAINING ONBOARD 05/14/04.</li> </ul>				
25	<b>PASTRY DECK 3</b>	26	0	Yes
THE PREVIOUSLY CLEANED MIXER COLLAR WAS SOILED.				
<ul style="list-style-type: none"> <li>CORRECTED. ALL GALLEY COOKS ATTENDED USPH TRAINING ONBOARD 05/14/04.</li> </ul>				
26	<b>PASTRY DECK 3</b>	26	0	Yes
THE PREVIOUSLY CLEANED KETTLE DRAINS WERE SOILED WITH CARBONIZED FOOD DEBRIS.				
<ul style="list-style-type: none"> <li>CORRECTED. ALL GALLEY COOKS ATTENDED USPH TRAINING ONBOARD 05/14/04.</li> </ul>				
27	<b>STAFF OFFICERS MESS PANTRY DECK 5</b>	20	0	No
SEVERAL OF THE RESIN COATED BUFFET DISHES HAD GOUGES AND CRACKS IN THE RESIN, MAKING THEM NO LONGER CLEANABLE.				
<ul style="list-style-type: none"> <li>CRACKED DISHES WERE DISCARDED.</li> </ul>				
28	<b>BUFFET STATION DECK 5</b>	15	0	Yes
THREE DENTED CANS WERE NOTED IN THE DRY STORAGE AREA OF THE BUFFET STATION.				
<ul style="list-style-type: none"> <li>THE CANS WERE DISCARDED DURING INSPECTION. BUFFET COOKS INSTRUCTED NOT TO USE DAMAGED CANS.</li> </ul>				
29	<b>STAFF OFFICERS MESS DECK 5</b>	19	0	No
THE SIDE AREAS OF THE MEAT CARVING STATION WAS NOT PROTECTED FROM COUGHS AND SNEEZES.				
<ul style="list-style-type: none"> <li>SPECS. WERE GIVEN TO AN OUTSIDE COMPANY AND THEY ARE CURRENTLY CONSTRUCTING A SNEEZEGUARD.</li> </ul>				
30	<b>STAFF OFFICERS MESS DECK 5</b>	26	0	Yes
THE INTERIOR OF THE JUICE DISPENSING TUBES WERE SOILED WITH A MOLDY JUICE RESIDUE				
THE TUBES WERE REMOVED AND REPLACED WITH NEW ONES. EMPLOYEES INSTRUCTED ON PROPER CLEANING PROCEDURES.				
31	<b>STAFF OFFICERS MESS DECK 5</b>	08	0	No
THE POTABLE WATER INLET TO TWO WMF COFFEE MAKERS WAS NOT PROTECTED WITH A BACKFLOW PREVENTION DEVICE OR AN AIR GAP. A CHEMICAL IS ADDED TO THE MACHINE DURING THE CLEANING PROCESS. THE BACKFLOW PREVENTION DEVICES WERE INSTALLED DURING THE INSPECTION.				
<ul style="list-style-type: none"> <li>CORRECTED DURING INSPECTION.</li> </ul>				
32	<b>DISHWASH DECK 3</b>	28	2	No
CONDENSATE WAS NOTED DRIPPING ONTO THE CLEAN DISHES EXITING THE DISHWASH MACHINE.				
<ul style="list-style-type: none"> <li>MACHINES ARE CURRENTLY UNDER GOING MAINTENANCE DURING DRY DOCK.</li> </ul>				
33	<b>DISHWASH DECK 3</b>	37	0	No
THE VENTILATION SYSTEM ABOVE THE DISHWASH UNIT DID NOT ADEQUATELY REMOVE THE CONDENSATE, ALLOWING CONDENSATE TO COLLECT ON THE BULKHEAD.				
<ul style="list-style-type: none"> <li>MACHINES ARE CURRENTLY UNDER GOING MAINTENANCE DURING DRY DOCK.</li> </ul>				
34	<b>POTWASH DECK 3</b>	22	0	No
THE POTWASH MACHINE HAS BEEN OUT OF ORDER FOR MORE THAN ONE MONTH.				
<ul style="list-style-type: none"> <li>AWAITING PARTS, WHICH ARE ON ORDER.</li> </ul>				
35	<b>COFFEE STATION DECK 3</b>	26	0	Yes
A SOILED LEMON CUTTER WAS NOTED BEHIND THE MILK REFRIGERATION UNIT.				
<ul style="list-style-type: none"> <li>CORRECTED. ALL GALLEY COOKS ATTENDED USPH TRAINING ONBOARD 05/14/04.</li> </ul>				

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36	CREW MESS	08	0	No
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THE WMF COFFEE MACHINE'S POTABLE WATER INLET LINE WAS NOT PROTECTED WITH A BACKFLOW PREVENTION DEVICE OR AIR GAP. CHEMICAL IS ADDED TO THE MACHINE DURING THE CLEANING PROCESS. A BACKFLOW PREVENTION DEVICE WAS INSTALLED DURING THE INSPECTION.

- CORRECTED DURING INSPECTION.

37	CREW MESS	34	0	No
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A LEAK WAS NOTED AT A JOINT OF THE COFFEE MACHINE DRAIN LINE.

- CORRECTED.

38	FOOD SERVICE GENERAL	38	0	No
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NUMEROUS PIECES OF EQUIPMENT (JUICE MACHINE, PIZZA OVEN, UNDERCOUNTER DISHWASH UNIT, AND FLOOR MIXER) WERE NO LONGER USED AND PLACED OUT OF ORDER. THE VESSEL IS SCHEDULED FOR DRY DOCK ON MAY 12, 2004 AT WHICH TIME UNUSED OR OUT OF ORDER EQUIPMENT WILL BE REMOVED.

- JUICE MACHINE, PIZZA OVENS AND UNDERCOUNTER DISHWASH UNIT HAVE BEEN REMOVED.

39	PROMENADE CAFÉ	22	0	No
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THE UNDER COUNTER DISH MACHINE'S DATA PLATE WAS MISSING.

- CORRECTED. DATA PLATE IS IN PLACE.

40	CORRECTIVE ACTION STATEMENT	*	0	No
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IN DEVELOPING THE CORRECTIVE ACTION STATEMENT FOR THIS INSPECTION, CRITICAL-ITEM DEFICIENCIES (DESIGNATED WITH YES IN CRITICAL COLUMN (WORTH 3 - 5 POINTS), WHETHER DEBITED OR NOT, SHOULD INCLUDE STANDARD OPERATING PROCEDURES AND MONITORING PROCEDURES IMPLEMENTED TO PREVENT THE RECURRENCE OF THE CRITICAL DEFICIENCY.

PREPARE CORRECTIVE ACTION STATEMENT AS A WORD PROCESSING OR SPREADSHEET FILE WHICH WILL BE SENT TO USPHS / VSP AS AN EMAIL MESSAGE ATTACHMENT. PLEASE EMAIL CORRECTIVE ACTION STATEMENT TO: VSP@CDC.GOV

USE EMAIL MESSAGE SUBJECT LINE: SHIP NAME: ADVENTURE OF THE SEAS - CAS - [INSPECTION DATE: 05/03/2004].